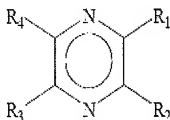


IN THE CLAIMS:

1 – 74 (Cancelled)

75. (Currently Amended) A method of manufacturing a beverage or a foodstuff that is resistant to light induced flavour changes, said method comprising introducing into said beverage or foodstuff a light stabilising composition containing at least 0.5% by weight of dry matter, of pyrazine derivatives according to formula (I):



I

wherein R₁ - R₄ independently represent hydrogen; a hydroxyhydrocarbyl residue;

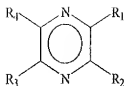
an ester of a hydroxyhydrocarbyl residue; or an ether of a hydroxyhydrocarbyl residue, said hydroxyhydrocarbyl residue comprising 1 - 10 carbon atoms and comprising at least 2 hydroxyl groups; and at least one of R₁ - R₄ is a hydroxyhydrocarbyl residue or an ester or an ether thereof; as defined in claim 1 and wherein the light stabilising composition, if it contains caramelised material, exhibits an absorption ratio A_{280/560} of at least 80.

76. (Currently Amended) A method according to claim 75 of manufacturing a hop containing beverage that is resistant to light induced flavour changes, said method comprising introducing the light stabilizing composition into a hop containing beverage a light stabilising composition containing at least 0.5% by weight by weight of dry matter, of N heterocyclic substances and wherein the light stabilising composition, if it contains caramelised material, exhibits an absorption ratio A_{280/560} of at least 80, preferably of at least 250.

77. (Currently Amended) The method according to claim ~~76~~ 75 comprising introducing into said beverage a light stabilizing composition containing at least 1.0%, by weight of dry matter, of the pyrazine derivatives.
78. (Previously Presented) The method according to claim 76, comprising introducing into said beverage a light stabilising composition that, if it contains caramelised material, exhibits an absorption ratio A₂₈₀/560 of at least 250.
79. (Cancelled)
80. (Cancelled)
81. (Cancelled)
82. (Currently Amended) The Method according to claim 81, wherein the hydroxyhydrocarbyl residue comprises ~~1 to 10~~ 4 carbon atoms.
83. (Currently Amended) The Method according to claim 81, wherein the hydroxyhydrocarbyl residue comprises ~~at least two~~ three or four hydroxyl groups.
84. (Previously Presented) Method according to claim 81, wherein the pyrazine derivative contains at least
85. (Previously Presented) Method according to claim 81, wherein the composition contains at least 0.1 % of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof, by weight of dry matter.
86. (Previously Presented) Method according to claim 85, wherein the composition contains at least 0.3%, of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof, by weight of dry matter.
87. (Currently Amended) The Method according to claim ~~76~~ 75, wherein the light stabilising composition exhibits an A₂₈₀ that exceeds 0.01.
88. (Previously Presented) Method according to claim 87, wherein the light stabilising composition exhibits an A₂₈₀ that exceeds 0.05.

89. (Currently Amended) The Method according to claim 76 75, wherein the composition exhibits an absorption ratio $A_{280/560}$ of at least 80.
90. (Previously Presented) Method according to claim 89, wherein the composition exhibits an absorption ratio $A_{280/560}$ of at least 250.
91. (Currently Amended) The Method according to claim 76 75, wherein the composition is introduced into the beverage or foodstuff in an amount of between 0.01 and 1 wt.%, calculated on the basis of the amount of dry matter introduced.
92. (Previously Presented) Method according to claim 91, wherein the composition is introduced into the beverage or foodstuff in an amount of between 0.02 and 0.3 wt.%, calculated on the basis of the amount of dry matter introduced.
93. (Currently Amended) The Method according to claim 76 75, wherein the composition is introduced into a bottled beverage.
94. (Previously Presented) Method according to claim 93, wherein the composition is introduced into a beverage bottled in green, clear or blue glass.
95. (Currently Amended) The Method according to claim 76 75, wherein the composition is introduced in beer.
96. (Previously Presented) Method according to claim 95, wherein the composition is introduced in beer exhibiting an EBC colour value of less than 25.
97. (Previously Presented) Method according to claim 96, wherein the composition is introduced in beer exhibiting an EBC colour value of less than 15.
98. (Withdrawn) A process for the manufacture of a composition that may suitably be used as an additive to improve the stability of beverages or foodstuffs against light induced flavour changes, said process comprising the steps of:
- providing a caramelised feedstock;
 - decolourising said feedstock so as to increase its $A_{280/560}$ by at least 100%.
99. (Withdrawn) Process according to claim 98, wherein the caramelised feedstock is subjected to a filtration step.

100. (Withdrawn) 100. (New) Process according to claim 98, wherein the caramelised feedstock contains at least 50% by weight of dry matter of brewing adjuncts, including at least 5% caramel by weight of dry matter.
101. (Withdrawn) Process according to claim 100, wherein the caramelised feedstock contains at least 10% caramel by weight of dry matter.
102. (Withdrawn) Process according to claim 101, wherein the caramelised feedstock contains at least 30% caramel by weight of dry matter.
103. (Withdrawn) Process according to claim 100, wherein the caramel is ammonia caramel, sulphite ammonia caramel or a combination thereof.
104. (Withdrawn) Process according to claim 98, wherein the colour intensity of the caramelised feedstock at 610 nm exceeds 0.01.
105. (Withdrawn) Process according to claim 104, wherein the colour intensity of the caramelised feedstock at 610 nm exceeds 0.024.
106. (Withdrawn) Process according to claim 98, wherein the colour intensity of the caramelised feedstock is reduced by at least a factor 10 as a result of the decolouration.
107. (Withdrawn) Process according to claim 98, wherein the yield of the process is in the range of 5-90%.
108. (Withdrawn) Process according to claim 107, wherein the yield of the process is in the range of 10-80%.
109. (Previously Presented) A beverage or foodstuff that is resistant to light induced flavour changes, wherein the beverage or foodstuff is obtained by a method according to claim 75.
110. (Currently Amended) A hop containing beverage that is resistant to light induced flavour changes, said beverage containing pyrazine derivatives according to formula (I):



wherein R₁ – R₄ independently represent hydrogen; a hydroxyhydrocarbyl residue; an ester of a hydroxyhydrocarbyl residue; or an ether of a hydroxyhydrocarbyl residue, said hydroxyhydrocarbyl residue comprising 1-10 carbon atoms and comprising at least 2 hydroxyl groups; and at least one of R₁ – R₄ is a hydroxyhydrocarbyl residue or an ester or an ether thereof; as defined in claim 55 and exhibiting an EBC colour value of less than 25,

wherein the content of the pyrazine derivatives, expressed in mg/kg, exceeds 5 x EBC colour value.

111. (Previously Presented) Beverage according to claim 110, exhibiting an EBC colour value of less than 15.

112. (Previously Presented) Beverage according to claim 110, wherein the hydroxyhydrocarbyl residue comprises 1-10 carbon atoms.

113. (Previously Presented) Beverage according to claim 110, wherein the hydroxyhydrocarbyl residue comprises at least two hydroxyl groups.

114. (Previously Presented) Beverage according to claim 110, wherein the pyrazine derivative contains at least two hydroxyhydrocarbyl residues.

115. (Previously Presented) Beverage according to claim 110, wherein the beverage contains at least 0.5 mg/kg of a fructosazine selected from the group consisting of 2,S-deoxyfructosazine, 2,6- deoxyfructosazine, 2,S-fructosazine, 2,6-fructosazine and combinations thereof.

116. (Previously Presented) Beverage according to claim 115, wherein the beverage contains at least 1 mg/kg of a fructosazine selected from the group consisting of 2,S-deoxyfructosazine, 2,6- deoxyfructosazine, 2,S-fructosazine, 2,6-fructosazine and combinations thereof.

117. (Previously Presented) Beverage according to claim 110, wherein the beverage contains at least 0.5 mg/kg of the pyrazine derivatives.

118. (Previously Presented) Beverage according to claim 117, wherein the beverage contains at least 1 mg/kg of the pyrazine derivatives.

119. (Previously Presented) Beverage according to claim 110, wherein said beverage is bottled in green, clear or blue glass.